



Club Del Monte

AT THE NAVAL POSTGRADUATE SCHOOL



Welcome to Club Del Monte

*Club Del Monte
Morale, Welfare and Recreation
Naval Postgraduate School
Monterey, CA 93943*



Congratulations!

You have selected one of Monterey's premier catering and event locations. Club Del Monte is located on the grounds of the beautiful historic former Hotel Del Monte, built in the 1920's. Our facilities feature the Barbara McNitt Ballroom, which is home to over 10,000 square feet of hardwood flooring and 25 foot high ornate sculpted ceilings beautifully maintained and faithful to its grand heritage.

We can host a variety of functions, including served meals, buffets, and reception cocktail parties. Our seated affairs can accommodate as few as twenty five (25) or as many as six hundred fifty (650) people. These meals can be as simple as a lovely cold salad or as lavish and elegant as a fine formal meal, with the taste and service you expect from a premier establishment.

The management and staff of our catering department take great pride in making your event joyous and memorable. Our menu is only a guide to help make your affair a success. We are happy to work with you and welcome the opportunity to customize your event.

Thank you again for choosing Club Del Monte.

Sincerely,

*Renée Leiva
Catering Sales Manager*

Rules and Regulations

ELIGIBILITY

The Club Del Monte is governed by and must comply with Navy Regulations. The club is operated to provide social and recreational facilities, meals and entertainment for active duty, reservists, retirees, their family members, DOD civilians, staff, faculty and public civilians.

DEPOSITS AND BILLING

*We tentatively hold the function date/ space for ten (10) calendar days from the day the space is reserved. A pre-determined, **non-refundable deposit** is required at the time of confirmation. Fifty percent (50%) of the remaining balance is due four weeks prior to the date of function. Final payment is due one week prior to the date of function. Purchase orders are also accepted. An additional 10% of your total bill will be added to your remaining balance for any charges made to the contract after final payment has been paid if payments has not been received within 30 days of the function date.*

GUARANTEE

In order to ensure top quality service, complete menu and set up descriptions are required at least six weeks in advance with an estimated guest count. Guaranteed attendance must be specified seven (7) days in advance and cannot decrease thereafter. If the guaranteed number increases by more than five percent (5%) less than 72 hours prior to the function menus are subject to chef substitutions. All prices quoted are considered estimates due to market fluctuations until the function is concluded. Any unpaid balances are due at the event's conclusion.

A guaranteed minimum of 125 guests is required to utilize the Barbara McNitt Ballroom on Fridays, Saturdays, or Sundays. To utilize the Ballroom Monday through Thursday, a minimum of 100 people is required. In any case, a minimum food and beverage purchase of \$15.95 plus gratuity per person is required.

A guaranteed minimum of 75 guests is required to utilize the El Prado Room and 25 guests to utilize the La Novia/Terrace for catered functions. In any case, a minimum food and beverage purchase of \$15.95, plus gratuity per person is required.

FUNCTION SPACE

The Catering department reserves the right to move groups from the assigned room without prior notice. Changes in room arrangements by the client within 48 hours prior to the function may result in additional charges, if the assigned room has already been set. No open flamed candles are permitted in Club Del Monte spaces.

Club Del Monte has time slots for catered events in the Ballroom, El Prado Room, and La Novia Room from 11 am to 4 pm and 6 pm to 11 pm. The Sunday time slot is 2 pm to 7 pm. To reserve a different five (5) hour time slot, there will be a \$2000.00 fee added to room rental in addition to food and beverages. To add an additional hour a \$300.00 per hour labor charge will be added to the bill for all functions that run past the five-hour time slot. An additional hours may only be added prior to the first hour of the 11:00 am to 4:00 pm time slot or after the last hour of the 6:00 pm to 11:00 pm time slot. Additional hours can not infringe on another time slot or turn over period without incurring the \$2000.00 time slot readjustment fee. This must be arranged a minimum of seven (7) days in advance with the catering sales office for scheduling purposes.

Official Functions of Naval Postgraduate School (NPS) and tenant commands scheduled at the Club Del Monte in the El Prado Room, La Novia Room, La Novia Terrace and Ballroom will not be assessed an operational fee. (i.e. NPS Graduations, Retirement Ceremonies, Official Command Dinner Dances, Change of Commands, Command Meetings, etc...) If required, an additional fee will be charged for set up and clean up.

SERVICES AND FEES

A 16% service charge is added to all food and beverage charges. A \$100.00 fee is charged for clean up of decorations or other such material that is thrown in or around the club, to include removal of boxes and trash.

OUTDOOR FUNCTIONS

The Catering Department reserves the right to make the decision, when client approval is unavailable to more an outdoor function inside, due to inclement weather. If a Client desires to have their function set both outdoors and indoors, an additional set up charge of \$200.00 will be added. No outdoor functions will be approved between 1 October and 1 May.

Continued on Reverse.

FOOD AND BEVERAGE

The catering department must supply all food and beverage. Food and beverage may not be brought into catering facilities from outside sources with the exception of ceremonial cakes. A per person cake cutting fee will be charged based on the guaranteed number of guests. Food and Beverages Any special dietary needs must be arranged in advance. All menu items are subject to change.

SERVICES

We are happy to work with you to customize your event. Any entertainment and/or entertainers performing for any function held at the Naval Postgraduate School must be approved to meet Navy entertainment guidelines.

LUNCHEONS

Luncheon selections are only available Monday through Friday from 11:00 am-3:00 pm. All Saturday and Sunday afternoon functions held between 11:00 am-4:00 pm must choose a selection from the dinner menu or dinner buffet.

HOST INFORMATION

I am aware of the rules and regulations that govern the use of the Club Del Monte catering facilities and understand that I am responsible for any outstanding balances, the conduct of my guests, and compliance with Naval Postgraduate School and Club Del Monte's policies and procedures. The Host is responsible for the full financial obligation of this contract. For wedding purposes the host of the event is considered either the bride or the groom.

MILITARY DISCOUNTS

You are eligible to receive a 10% discount on food and beverages, room fees and equipment rental if you (the host of the event) are active duty military, retired military (20+ years), current DOD civilian, or as the host of the event have an immediate family member (i.e., father, mother, sister or brother) who is active duty military, retired military (20+ years), or current DOD civilian. A photocopy of the front and back of the military/DOD ID card is required. No exceptions.

GATE ACCESS

All events must provide a gate access list for Naval Postgraduate School security in alphabetical order by last name. The names must be as they appear on a current photo id and presented upon entry, no nicknames or abbreviations. All guests and vendors are to be included on one list. The list must be provided by email in Excel format 48 hours prior to the event. All guests and vendors must enter through the 9th Street gate. We encourage carpooling as much as possible to minimize vehicle impact. Cars may be subject to search at the gate. Guests or vendors not included on the access list provided will not be granted base entry.

PRIVACY ACT

Disclosure of a Social Security number, Tax ID number or Unit Identification Code and other personal information is mandatory. The disclosure of a social security number in order to establish a customer account or to conduct business with a government agency is a requirement enforced by a law entitled the "Privacy Act of 1974". The Privacy Act of 1974 states that the "disclosure of a social security number and other personal information is mandatory if you wish to cash a check and/or establish a customer account. Request for this information is made pursuant to the authority of Title 5, U.S.C., Section 301 and Title 10, U.S.C., Section 5031".

Please print the following:

Host Name..... Event Date.....

Mailing Address.....

SS#.....Home Phone..... Fax Number.....

Email Address..... Cell Phone Number.....

Type of Function Room.....

Bride Name..... Groom Name.....

Organization Name..... Tax ID or UIC #

Host Signature..... Date.....

Please send to: Club Del Monte - Post Office Box 8688 - Monterey, CA 93943

Thank you - Club Del Monte Management

Charges and Policies

We offer two time slots:*

11:00 a.m. – 4:00 p.m. or 6:00 p.m. – 11:00 p.m. Monday thru Saturday

2:00 p.m. – 7:00 p.m. Sundays

Deposits are applied to your final bill if your event is held between Monday and Thursday. All events held on Fridays, Saturdays and Sundays will have the deposit applied to the following room rental fees.

All deposits are non-refundable.

****To reserve a different (5) hour time slot, there will be an additional \$2,000.00 fee added to the charge of the room.***

Room/Set-Up Fees

<i>Quarterdeck (5 hours).....</i>	<i>.....\$260.00</i>
<i>La Novia and Terrace Room (5 hours).....</i>	<i>.....\$450.00</i>
<i>El Prado Room (5 hours)</i>	<i>.....\$450.00</i>
<i>Tower Room (5 hours)* additional set up fees may apply*.....</i>	<i>.....\$260.00</i>
<i>Barbara McNitt Ballroom (5 hours).....</i>	<i>.....\$1,250.00</i>
<i>Overtime (must have advance notice)(per hour).....</i>	<i>.....\$300.00</i>
<i>Lawn Fee.....</i>	<i>.....\$260.00</i>

If your event is cancelled due to special circumstances, then your deposit can be applied to another event within one year.

Linen

*White linen and white napkins are included in your meal package. All other colors are additional.
The fee for colored napkins is \$1.00 per napkin. Colored linen prices vary
depending on size and color specification.*

Ceremonial Wedding Cakes

Full Service (includes plates, forks and cutting service).....\$1.00 per person

Additional Items

<i>Stage/Riser (required only in the Ballroom).....</i>	<i>.....\$50.00</i>
<i>Champagne Fountain.....</i>	<i>.....\$35.00</i>
<i>Podium and Microphone.....</i>	<i>.....\$35.00</i>
<i>Piano.....</i>	<i>.....\$50.00</i>
<i>Easel.....</i>	<i>.....\$15.00</i>

A 16% Gratuity will be added to all food and beverages.

FAQ'S

Frequently Asked Questions

***What size are the round tables and head tables?**

Tables for seating are 72". Head tables are 8' with seating for 4. Ceremonial cake table is 60". Table cloth for the round tables are 85" in length.

***What are the dimensions of the Ballroom?**

The Ballroom is 210 feet long 45 feet wide and 27 feet high.

*** Does the \$260 fee for the Lawn include set-up from your staff or do we need to set up the ceremony site ourselves?**

The Lawn fee includes our staff setting up chairs that you rent through us. This does not include the rental of the chairs.

***Do we need to rent the chairs for the ceremony from a specific vendor that NPS uses or can we rent them on our own?**

If you rent the chairs on your own you can set them up 2 hours prior to the event and they must be removed immediately following the ceremony. (A lot of work and totally stressful, we don't advise this.)

***Is there anything that we can or can't have on the lawn for the ceremony? How many chairs are usually in a row?**

You can have flowers on the lawn, no rice or birdseeds. Normally rows are 10 across.

***Are there any tables or umbrellas out on the Ballroom veranda area for the cocktail hour? Can we rent them?**

There are tables on the veranda that are available for your use during the cocktail hour and are free of charge. We do not have umbrellas for them.

***How many settings are at each table?**

For a guest count below 300 you may have tables of 8 or 10. Guest counts about 300 will require tables of 10.

***Do we need to get a wedding insurance policy?**

No.

***Do you rent aisle runners?**

You can buy or rent a runner from Hodges Party Rental in Monterey. Their phone number is (831) 373-7368. They have a white disposal 100 ft runner in stock for \$27.95, a 50 ft cloth runner to rent for \$36.00 or \$200 to purchase.

***Do you provide decorations or centerpieces?**

Club Del Monte does not provide decorations or centerpieces.

***How early can we get into the room to decorate and have vendors set up?**

A maximum of 5 people and vendors will be allowed to enter the room an hour and a half prior to the start of the event to decorate. Club Del Monte does not set up decorations, centerpieces or ceremonial cakes.

***Can we bring in wine and will a corkage fee be applied?**

A \$10.00 corkage fee will be applied to every bottle of wine and/or champagne that is brought into the Club. Due to a very limited amount of space wine can only be delivered one day prior to the event.

***Can we host only wine at the bar?**

Of course. Hosted bars can be set up in a variety of different ways. You may choose only to host a particular beverage or beverages or may choose to host an open bar with a set dollar amount applied to your party contract. Once the dollar amount has been met the bar will turn over to a no host bar. Hosted bars can also be set up to have the dollar amount of the party contract increased with a credit card on file. At the conclusion of the event host bars who have not met their dollar amount will be credited the difference. Host bars with the option to increase the dollar amount will have the balance charge to their credit card at the conclusion of the event.

Vendor Referral List

*The following local businesses are provided for information only.
Neither the Navy nor any other party of the Federal Government officially endorses any company,
sponsor, their products or services.*

Wedding Planners

<i>Patty Speirs - Every Last Detail</i>	<i>(831) 424-9333</i>
<i>The Wedding Connection</i>	<i>(831) 688-0355</i>

Ministers

<i>Chaplain Doman</i>	<i>(831) 242-7620</i>
<i>Chaplain L. Fenton</i>	<i>(831) 373-8442</i>
<i>Rev Pat O'Brian</i>	<i>(831) 375-1900</i>
<i>Barbara Boyd</i>	<i>(831) 325-8808</i>

Organist/Pianist

<i>Rebecca Rochefort</i>	<i>(831) 375-7530</i>
<i>Kathy Nathan</i>	<i>(831) 375-1314</i>

DJ

<i>Good Vibrations/Martin Salow</i>	<i>(831) 393-1580</i>
<i>Sight-n-Sound/Steve Henry</i>	<i>(831) 625-2641</i>
<i>Tropical-Latin/Spanish/Arturo Sonido</i>	<i>(831) 899-9945 (pager)</i>
<i>Kool Inc/Kevin Harris</i>	<i>(831) 647-9234</i>

Live Music

<i>Harpist/Juli Alexander</i>	<i>800-204-0391</i>
<i>Classical Solo/Trio/Band/Matisse Freemark</i>	<i>(831) 722-8131</i>

Florist

<i>Carmel Floral Company/Flanders Satchel</i>	<i>800-871-4288</i>
<i>Impressions/Gigi Rhodes</i>	<i>(831) 624-9688</i>
<i>Fleurs de Soleil/Kim England</i>	<i>(408) 656-0455</i>
<i>Floral Design Studio</i>	<i>(510) 666-3010</i>

Photographers

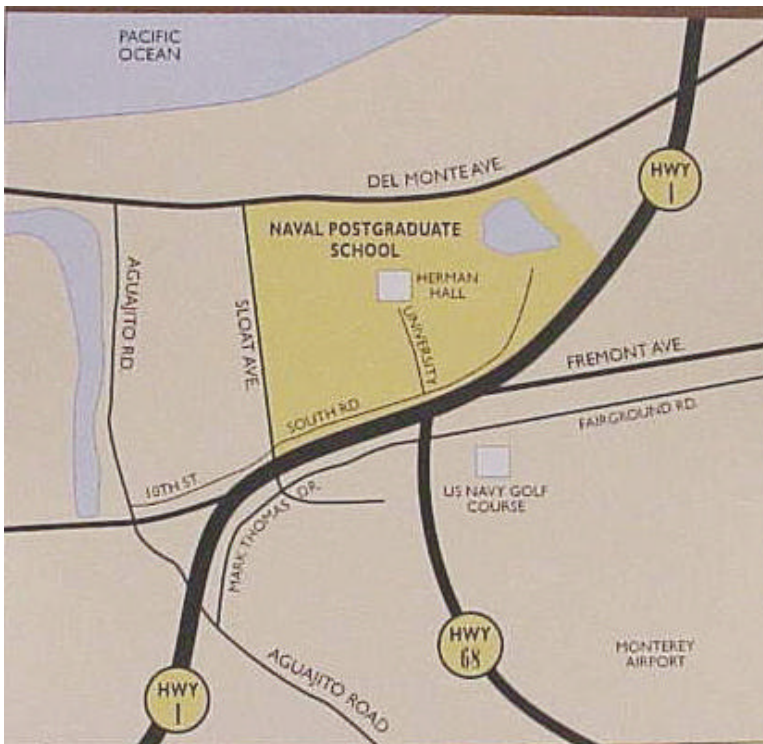
<i>Creative Images/Larry Norwick</i>	<i>(831) 649-5443</i>
<i>Cameo Photography/Phil Dersham</i>	<i>(831) 758-2375</i>
<i>Chrysalis Photography/Manuel Balesteri</i>	<i>(831) 372-0567</i>
<i>Best of Times/Greg Wutke</i>	<i>(831) 375-7131</i>
<i>Steven Bergman</i>	<i>(831) 372-2050</i>
<i>Scott Campbell Photography</i>	<i>(831) 372-1455</i>

Videographer

<i>Isomer Productions /Stephen Spaulding</i>	<i>(831) 477-0277</i>
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Bakeries

<i>Paris Bakery</i>	<i>(831) 394-7798</i>
<i>Patisserie Bechler</i>	<i>(831) 375-0846</i>
<i>Layers</i>	<i>(831) 655-1544</i>



TRAVELING ON HWY ONE SOUTH

- Take the Pacific Grove/Del Monte Avenue Exit.
- Go to the third stoplight and turn left on Sloat Avenue.
- Follow Sloat Avenue down to 9th Street gate and make a left into the Naval Postgraduate School.

TRAVELING ON HWY ONE NORTH

- Take the Aguajito Exit.
- Go to 2nd light and turn left on to Sloat Avenue.
- Turn right on 9th street into the Naval Postgraduate School.

ONCE YOU ARE ON THE BASE

Follow the road to University Way and make a left.

Follow road around and Herrmann Hall (Club Del Monte) will be right in front of you.

Club Del Monte

AT THE NAVAL POSTGRADUATE SCHOOL



Breaks and Refreshments

Priced Per Person

<i>Coffee & Tea.....</i>	<i>.....\$2.00</i>
<i>Coffee, Tea & Assorted Pastries.....</i>	<i>.....\$4.50</i>
<i>Coffee, Tea & Assorted Pastries with Juice.....</i>	<i>.....\$5.50</i>
<i>Coffee, Tea & Assorted Pastries with Fruit & Juice.....</i>	<i>.....\$6.25</i>
<i>Bagel and Cream Cheese.....</i>	<i>.....\$3.40</i>
<i>Juices.....</i>	<i>.....\$2.00</i>
<i>Soft Drinks.....</i>	<i>.....\$2.00</i>
<i>Bottled Water.....</i>	<i>.....\$2.50</i>
<i>Assorted Fresh Baked Cookies (2).....</i>	<i>.....\$2.10</i>
<i>Iced Tea</i>	<i>.....\$1.25</i>



Sunrise Breakfast Buffet

*Includes Grilled Potatoes, Gourmet Teas & Fine Coffee and One Selection from
Each of the Following Categories:*

\$9.75 per person

FRUIT

Chilled Fruit Juice or Fruit Compote

BAKERY

French Pastry, Assorted Muffins, Croissants, Scones, Brioche or Danishes

EGGS

Farm Fresh Scrambled Egg or French Toast with Berries

MEAT

Breakfast Sausage, Apple wood Smoked Bacon, or Grilled Ham Steak

Serve Breakfast as Plated Entrees for \$7.25 Per Person

A 16% Gratuity will be added to all food and beverages.

Luncheon Specials

For weekend Luncheon Events, please see our Dinner Menu.

Chef's Selection

\$10.00 per person

Includes Chef's Special of the Day, Parker Rolls & Butter, Coffee and Hot Tea Service and Choice of One: Tossed Salad with Two Dressing, Ice Cream or Sherbet.

Build Your Own Sandwich

\$10.25 per person

Choose from our Gourmet Selection of Fresh Sliced Deli Meals: Moist Turkey, Fresh Roasted Beef, Honey Roasted Ham, Salami and Corned Beef; Fine Cheese: Swiss Cheddar, Jack and Provolone; and Fresh Breads. Served with Sliced Fresh Fruit, Potato Salad, Coffee, Tea, Water or Ice Tea.

ADDITIONAL ITEMS

Potato Chips.....\$1.70 per person

Soup du Jour.....\$2.75 per person

Slice of Fresh Fruit Pie.....\$1.75 per person

Box Lunches

\$8.25 per person

*Choose from our Gourmet Selection of Fresh Sliced Deli Meals: Moist Turkey, Fresh Roast Beef, Honey Roasted Ham, Salami and Corned Beef; and Fine Cheese: Swiss, Cheddar, Jack and Provolone.
Served with Fresh Fruit, Chips, Cookie and Soda.*

A 16% Gratuity will be added to all food and beverages.

Plated Luncheons

Cold Lunch Entrées

The Following Entrées are Served with Parker Rolls & Butter; Coffee & Hot Tea Service, and Choice of Soup du Jour; Ice Cream or Sherbet.

Please select one of the following:

Tuna or Chicken Salad

\$9.50 / per person

Served on Baby Greens Garnished with Fresh Pineapple, Avocado and Fresh Seasonal Fruit.

Club Sandwich

\$9.75 / per person

*Generous Amounts of Turkey, Bacon, Lettuce, Tomato, and Mayonnaise on Lightly Toasted Bread.
Served with your Choice of Macaroni or Potato Salad.*

Shrimp Louis

\$10.50 / per person

Alaskan Gulf Bay Shrimps presented on a Bed of Baby Greens, Garnished with Avocado and Fresh Seasonal Fruits.

Grilled Marinated Chicken Breast

\$11.00 / per person

Grilled Marinated Chicken Breast in Olive Oil, Parsley and Basil, on a Bed of Baby Greens. Served with Artichokes, Tomatoes, Asparagus and Calamata Olives, and Fresh Seasonal Fruits.

Chilled Poached Salmon

\$10.95 / per person

Served on Baby Romaine with Asparagus and Tomato Wedges. Served with Cantaloupe and Strawberries.

Plated Luncheons

Hot Lunch Entrées

Entrees are Served with Chef's Selection of Fresh Seasonal Vegetables, Parker Rolls, Butter, Coffee and Tea Service and Choice of Tossed Green Salad with Two Dressings, Soup du Jour; Sherbet or Ice Cream

Please select one of the following:

Pot Roast Of Beef

\$13.00 / per person

Slow Oven Cooked Beef Au Jus Served with Garlic Mashed Potatoes.

South of the Border Chicken

\$13.50 / per person

Charbroiled Breast with Roasted Pepper Passila Sauce. Served with Saffron Rice.

Grilled Tri Tip

\$13.50 / per person

*Tender Sliced Beef Marinated in Paprika. Parsley Peppercorn and Beef.
Served with Salsa, Beans and Garlic Bread.*

Filet of Sole

\$14.50 / per person

Tender Seasoned Grilled Filet of Petrale Sole Served with Saffron Rice and Fresh Green Beans.

A 16% Gratuity will be added to all food and beverages.

Roman Beach Picnic Menu

The All American

\$9.75 per person

Grilled Hamburgers and Grilled Hot Dogs with Condiments

Coleslaw, Potato Salad, and Chips

Fresh Baked Cookies

Beach BBQ

13.00 per person

BBQ Pork Sandwich, BBQ Chicken

Baked Beans, Macaroni Salad, Green Salad with Ranch & Vinaigrette Dressings

Chips, Fresh Baked Cookies and Brownies

Navy Submarine Special

\$8.50 per person

Moist Turkey, Fresh Ham, Salami, Corned Beef, and Pastrami on Submarine Roll with Condiments

Potato Salad, Coleslaw, and Chips

Fresh Baked Cookies

A 16% Gratuity will be added to all food and beverages

Light Luncheon Buffets

All Luncheons are Served with Roll, Butter, Coffee and Hot Tea Service.

The Cypress Grove

\$14.50 / per person

Caesar Salad and New Red Potato Salad

Grilled Breast of Chicken with a Sun Dried Tomato Sauce

Marinated Vegetables in Olive Oil, Sweet Basil, Roasted Garlic

Assorted Fresh Fruits

Carrot Cake

The Roman Plunge

\$15.50 / per person

Marinated Dill Cucumber Salad and Sliced Tomato with Buffalo Mozzarella Cheese

Cheese Tortellini with Tomato Basil Garlic Sauce

Grilled Sand Dabs Topped with an Orange Butter Sauce

Chef's Selection of Fresh Seasonal Vegetables

Chocolate Mousse

The Del Monte

\$21.00 / per person

Pasta Salad, Sliced Fruits, Garden Salad with Two Dressings

Grilled Monterey Bay Salmon with Chive Butter Sauce

Broiled Chicken Breast with Light Rosemary Sauce

Served with Spanish Rice or Steamed Red Potatoes with Herbs and Chef's Selection of Seasonal Vegetables

Lemon Chiffon Cake

The Monterey Bay

\$21.00 / per person

Baby Spinach Salad with Honey Dijon Sesame Dressing

Sautéed Scampi

Basmati Rice with Mushrooms and Saffron

Fresh Green Beans with Tomato Concasse

Fresh Fruit Tart

A 16% Gratuity will be added to all food and beverages.

Hors d'Oeuvres

Priced per 100 pieces, Serving Approximately 50 People.

Cold Hors d'Oeuvres

<i>Assorted Finger Sandwich.....</i>	<i>\$200.00</i>
<i>Beef Capalio on Toasted Baggets topped with Fresh Black Pepper & Olive Oil</i>	<i>\$200.00</i>
<i>Cheese Tray with Crackers.....</i>	<i>\$250.00</i>
<i>Cold Prawns w/Cocktail Sauce.....</i>	<i>\$250.00</i>
<i>Fresh Fruit Tray.....</i>	<i>\$200.00</i>
<i>Melon Wrapped in Prosciutto.....</i>	<i>\$200.00</i>
<i>Roasted Tomato Bruschetta.....</i>	<i>\$165.00</i>
<i>Seared Platter of Ahi Tuna, served with Wasabi and Pickled Ginger.....</i>	<i>\$200.00</i>
<i>Smoked Salmon Canapés.....</i>	<i>\$220.00</i>
<i>Two sided of Poached Salmon.....</i>	<i>\$200.00</i>
<i>Vegetable Tray with Dip - Large Tray 75 People.....</i>	<i>\$200.00</i>
<i>Vegetable Tray with Dip - Small Tray 50 People.....</i>	<i>\$150.00</i>
<i>Grilled Vegetable Tray - Large Tray 75 People.....</i>	<i>\$250.00</i>
<i>Grilled Vegetable Tray - Small Tray 50 People.....</i>	<i>\$175.00</i>

Hot Hors d'Oeuvres

<i>Assorted Mini Quiches.....</i>	<i>\$210.00</i>
<i>Breaded Chicken Fingers (Honey Mustard Sauce).....</i>	<i>\$214.00</i>
<i>Crab Stuffed Mushrooms.....</i>	<i>\$240.00</i>
<i>Fresh Grilled Artichokes Quarters with a Balsamic Vinegar Reduction</i>	<i>\$250.00</i>
<i>Fried Calamari.....</i>	<i>\$180.00</i>
<i>Fried Mozzarella Sticks.....</i>	<i>\$165.00</i>
<i>Grilled Mini Crab Cake with Fresh Ginger Cream Sauce.....</i>	<i>\$250.00</i>
<i>Hot Wings.....</i>	<i>\$192.00</i>
<i>Spanikopita (Spinach and Cheese in Filo).....</i>	<i>\$210.00</i>
<i>Spicy Meatballs.....</i>	<i>\$180.00</i>
<i>Swedish Meatballs.....</i>	<i>\$165.00</i>
<i>Teriyaki Beef Brochette.....</i>	<i>\$220.00</i>
<i>Spring Rolls with Sweet and Sour Sauce.....</i>	<i>\$240.00</i>
<i>Sesame Chicken Skewers in a Spicy Peanut Sauce.....</i>	<i>\$200.00</i>

A 16% Gratuity will be added to all food and beverages.

Carving Stations

Carver Fee is an Additional \$50 per hour

Whole Roast Tom Turkey

\$130.00 Per 30 People

with Cranberry-Orange Relish & Sourdough Rolls

Glazed Bone-In Ham

\$190.00 Per 50 People

Roast Top Round of Beef with Carver

\$480.00 Per 100 People

with Horseradish, Parker Rolls and Condiments

A 16% Gratuity will be added to all food and beverages.

All of our meats are Top Grade and are slowly roasted. This process enhances the flavor and quality of our Roasts, Steaks, Poultry and Pork. Our Beef is dry aged, which creates better tasting Steaks and Roasts. You and your guests will enjoy this unique treat from our Executive Chef.

Del Monte Plated Dinners

All Entrees are served with a Starch (excluding the Vegetarian Selection),
Chef's Selection of Seasonal Vegetables, Rolls and Butter, and Coffee, Hot Tea & Decaf

Salads

MONTEREY SALAD \$5.00 per person

Bibb Lettuce, Hazelnuts, Gorgonzola, Apples and Dijon Vinaigrette

WATSONVILLE SALAD \$5.00 per person

*Local Baby Romaine with Radicchio, Goat Cheese, Roasted Pine Nuts and Red Bell Peppers
then Topped with Balsamic Vinaigrette*

BABY FIELD GREEN SALAD \$5.00 per person

Baby Greens, Carrots, Cucumbers and Tomatoes with a Choice of Dressing

BABY SPINACH SALAD \$5.00 per person

Mandarin Segments, Red Onions, Red Pepper and a Honey Sesame Dressing

ARAGULLA AND WATERCREST \$6.50 per person

Vegetarian

PENNE PASTA \$10.00 per person

Tossed in Olive Oil, Sweet Basil, Julienne of Sweet Peppers, Artichokes, Herbs and Mushrooms

Pasta

FETTUCCHINE \$16.50 per person

with Salmon, Artichokes and a Creamy Alfredo Sauce

Seafood

SALMON \$24.00 per person

Hazelnut Crusted Fillet with a Chive Cream Sauce

SEARED SEA SCALLOPS \$24.00 per person

in Roasted Garlic and Balsamic Reduction Cream Sauce

MAHI MAHI \$26.00 per person

Grilled with Ginger Teriyaki and Pineapple Sauce

BAKED AND CRUSTED PACIFIC RED SNAPPER \$19.00 per person

Fillet accompanied with a lobster butter cream Sauce

SWORD FISH \$25.00 per person

Grilled Swordfish with a Green Peppercorn Cream Sauce

STUFFED SALMON ROULADE \$25.00 per person

with Crab and Sherry Sauce

Poultry

STUFFED CHICKEN DEL MONTE \$22.75 per person

The Chef's Signature Baked Breaded Chicken Stuffed with Mushrooms, Monterey Jack Cheese, and Savory Herbs, Smothered with a Mushroom Sauce

STUFFED CHICKEN BREAST \$19.50 per person

Stuffed with Artichokes and Spinach then Wrapped with Bacon and served in a Marsala Sauce

MARINATED CHICKEN BREAST \$21.00 per person

Grilled Chicken Breast with Fresh Roma Tomatoes and Gorgonzola Sauce

GRILLED CHICKEN BREAST PARMESAN \$22.50 per person

A Tender Breast of Chicken Breaded with Parmesan Cheese and served with a Tomato Cream Sauce

Meat

RIB EYE STEAK \$27.00 per person

Charbroiled 10 oz Choice Steak served with Sautéed Mushroom Sauce

ROASTED FILET MIGNON \$28.75 per person

Tender Slices of Tenderloin Topped with a Cabernet Mushroom Sauce

PRIME RIB \$23.00 per person

Rubbed with Rosemary, Garlic, Salt and Pepper served with Aux Jus and Horse Radish

ROASTED AND CRUSTED PORK TENDERLOIN \$23.75 per person

Served with Caramelized Apple Brandy Sauce

ROASTED RACK OF PORK \$21.50 per person

Rack of Pork with Balsamic Riesling Wine Sauce

RACK OF LAMB \$31.00 per person

Herb Crusted Rack of Lamb with Roasted Garlic Mashed Potatoes and Lamb Au Jus

Combination Plates

ROASTED MEDALLIONS OF FILET MIGNON WITH SAUTEED PRAWNS \$33.00 per person

Served with a Cream Sherry Sauce

GRILLED SKEWERS OF PRAWNS AND SCALLOPS WITH SWORDFISH \$31.00 per person

Served with a Chardonnay Dill Sauce

MARINATED & GRILLED HALF BREAST OF CHICKEN AND BLACKENED SALMON

\$22.00 per person

Served with a Tarragon Sauce

All menu items are subject to change due to market conditions. A 16% Gratuity will be added to all food and beverages.

**Note that all meat items must be cooked the same way. "Medium" or "Medium Rare" is generally preferred.*

Del Monte Dinner Buffet

*Served with Rolls, Butter, Chef's Selection of Seasonal Vegetables,
Starch, Choice of Dessert, and Coffee & Hot Tea Service.
Please see Starch and Dessert Menu for Selections*

\$29.00 per person

Salad

All of the following are included:

TOSSED SALAD BOWL

*A fresh mixed of Greens topped with Cucumbers, Carrots and Tomatoes
served with two Dressing*

FRUIT SALAD

*A Selection of Farm Fresh Sweet Cantaloupe, honeydew, Hawaiian Pineapples, Kiwis,
Cannel Valley, Grapes and Strawberries*

PASTA SALAD

*Chilled Bowtie Pasta Tossed with Fresh Sweet Basil, Sundried Tomatoes Julienne, Roasted Peppers
and Calamata Olives*

Entrée

Please select two of the following:

ROASTED CHICKEN

*Young Hens Rubbed with Fresh Thyme, Olive Oil, Paprika and Sage
then Seasoned with Salt and Pepper and Slowly Roasted*

ROAST TOP ROUND OF BEEF WITH CARVER

Our Beef is Dry-Aged and Slowly Roasted in Our Smoker

GRILLED FISH

*(Seasonal) – Tossed with a Hint of Lemon, Fresh Dill and Olive Oil, then Grilled to Perfection
Choices of Local Red Snapper, Pacific Salmon, Mahi Mahi and Tilapia
served with a Smoke Pepper Cream Sauce*

PASTA ENTRÉE

*(Includes Chicken or Seafood) Imported Italian Pasta Topped with a Combination of Sweet Basil
Sundried Tomatoes and Capers in a Cream Sauce*

Minimum 50 People

A 16% Gratuity will be added to all food and beverages.

All of our meats are Top Grade and are slowly roasted. This process enhances the flavor and quality of our Roasts, Steaks, Poultry and Pork. Our Beef is dry-aged, which creates better tasting Steaks and Roasts. You and your guests will enjoy this unique treat from our Executive Chef.

Desserts & Starches

Starch Selections

*Please Select One of the Following to Include with the Del Monte Dinner Buffet
and the Del Monte Plated Dinners*

ROASTED POTATO WEDGES
with Sour Cream and Chopped Green Onions

ROASTED BABY RED POTATOES
with Herbs and Garlic

STEAMED YUKON GOLD POTATOES
With Dill Butter Sauce

GARLIC MASHED POTATOES

BROWN RICE
with Roasted Almonds and Sautéed Mushrooms

WHITE AND WILD RICE PILAF

STEAMED WHITE RICE
mixed with butter and Fresh Herbs with Sautéed Vegetable Garnish

CHEESE FILLED RAVIOLI OR TORTELLINI
with a Creamy Garlic Sauce

The Trident Desserts

\$4.25 per person

CHOCOLATE MOUSSE *

ICE CREAM

Chocolate, Vanilla and Strawberry

RAINBOW SHERBET

BROWNIES*

FRESH FRUIT CUP

The Copper Cup Desserts

\$5.75 per person

KEY LIME PIE

Light and Refreshing with a Graham Cracker Crust

NEW YORK CHEESE CAKE

Smooth, Creamy Cheesecake with a Graham Cracker Crust

BLACK FOREST TORTE

Chocolate Cake Layered with Sweet Cherries and Butter Cream

TIRAMISU*

Sponge Cake Layered with Cappuccino, Rum, Cocoa and Mascarpone Cheese

STRAWBERRY MOUSSE CAKE*

CARROT CAKE SUPREME

Carrot Cake Packed with Walnuts, Raisins and Carrots and Topped with Cream Cheese Icing

CHOCOLATE TRUFFLE CAKE

Chocolate Cake Filled with Raspberry Jam and Covered in Fudge Icing

FRESH FRUIT TART

FRENCH APPLE TART

A 16% Gratuity will be added to all food and beverages.

*Choice of one dessert included in the Del Monte Buffet.

Beverage Service

Party Punches

Served in a Punch Bowl on the Punch Table.

<i>Champagne Punch.....</i>	<i>\$35.00/Gallon</i>
<i>(Ginger Ale and Champagne)</i>	
<i>Strawberry Champagne Punch</i>	<i>\$45.00/Gallon</i>
<i>(Vodka, Strawberry Wine and Champagne)</i>	
<i>Fruit Punch (Non-Alcoholic Punch).....</i>	<i>\$20.00/Gallon</i>

Beer

<i>Domestic Keg of Beer (225 Servings).....</i>	<i>\$195.00</i>
<i>Budweiser, Bud Lite, Coors, Coors Lite and MGD</i>	
<i>Import and Microbrew Keg of Beer (225 Servings).....</i>	<i>\$250.00</i>
<i>Acme Brown Ale, Red Seal Ale, Steel Head, Bass, Gordon Birsch, & Anderson Valley Oatmeal Stout</i>	

No-Host Bar

The customer will have a choice of standard bar selections.

<i>Well Drinks.....</i>	<i>\$4.00</i>
<i>Call Drinks.....</i>	<i>\$4.50</i>
<i>Domestic Beer</i>	<i>\$3.25</i>
<i>Imported Beer</i>	<i>\$3.75</i>
<i>House Wine.....</i>	<i>\$3.25</i>
<i>Soft Drinks</i>	<i>\$1.50</i>
<i>Juices.....</i>	<i>\$1.50</i>

Hosted Bar

Total liquor consumption is charged to your party contract based on the above prices. We provide a standard bar with Well Drinks and Wines. Call or Premium Drinks and Wines are available, if arrangements are made prior to your event.

All private party bars must have a bartender at \$20.00 per bartender per hour. This also applies to kegs.

A 16% Gratuity will be added to all food and beverages.

Wine List

Prices are per bottle

Sparkling Wines

<i>Paul Champlain.....</i>	<i>\$21.00</i>
<i>Asti Folonari.....</i>	<i>\$18.00</i>
<i>Jacques Reynard.....</i>	<i>\$14.00</i>
<i>Martinellis Sparkling Cider.....</i>	<i>\$ 9.00</i>

Sauvignon Blanc

<i>Markham. Napa.....</i>	<i>\$20.00</i>
<i>R.H. Phillips. Dunnigan Hills.....</i>	<i>\$14.00</i>

White Zinfandel

<i>Bel Arbor.....</i>	<i>\$14.00</i>
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Chardonnay

<i>J. Lohr. Riverstone. Monterey.....</i>	<i>\$24.00</i>
<i>Hahn Estates. Monterey</i>	<i>\$20.00</i>
<i>Stone Creek.....</i>	<i>\$18.00</i>
<i>Lorval. France.....</i>	<i>\$16.00</i>
<i>Bel Arbor.....</i>	<i>\$14.00</i>
<i>Fetzer Five Rivers.....</i>	<i>\$25.00</i>

Merlot

<i>Hahn Estate. Monterey.....</i>	<i>\$22.00</i>
<i>Lorval. France.....</i>	<i>\$14.00</i>

Cabernet Sauvignon

<i>Kenwood Yulupa. Sonoma.....</i>	<i>\$30.00</i>
<i>J. Lohr. Seven Oaks. Paso Robles.....</i>	<i>\$22.00</i>
<i>Bel Arbor.....</i>	<i>\$14.00</i>
<i>Fetzer Five Rivers.....</i>	<i>\$24.50</i>

Zinfandel

<i>A Montevina, Amador County.....</i>	<i>\$25.00</i>
<i>Zabaco. Sonoma.....</i>	<i>\$16.00</i>
<i>Pinot Noir.....</i>	<i>\$24.50</i>